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TITLE: SALAD PACKED IN CONTAINER

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ABSTRACT:

PROBLEM TO BE SOLVED: To obtain the subject salad capable of preparing a salad dish with salad stocks homogeneously admixed with dressings in a simple operation, by putting salad stocks into a container with a resealable sealing member and then being accompanied by separately packed dressings.

SOLUTION: First, salad stocks 5 are put into a tapered container 1, a dressing-held portion 3a and a spice-held portion 3b are put on a closure material 2, and a space enough to make a toss with the closure material 2 is afforded. After peeling a paraseal 4 off the closure material 2, the whole contents of the portions 3a, 3b are poured out onto the salad stocks 5 followed by firmly fitting the container with the closure material 2 and then making a somewhat vigorous toss of the whole container.

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(57)【要約】

(57)[SUMMARY]

【課題】

伝統的な方法により調製した場合と同等の高品質のサラダを容器入りサラダで取得する。

【解決手段】

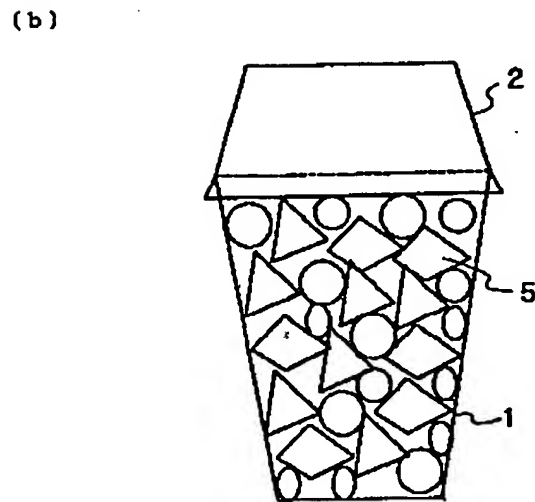
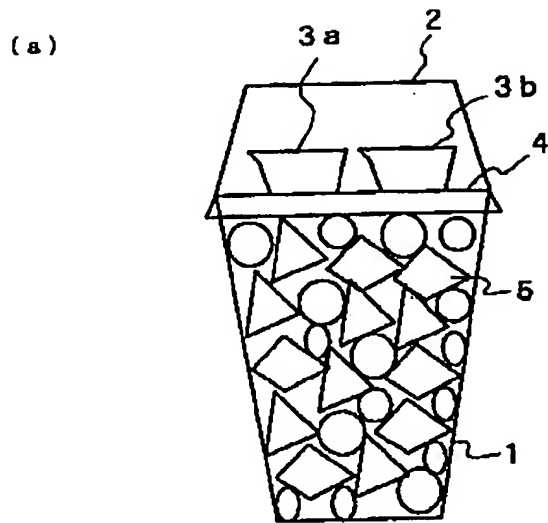
再封鎖可能な封鎖部材を有する容器内にサラダ材料を収容し、別添包装の調味料、香辛料を添付して成る。

[SUBJECT]

The salad of a high quality equivalent to the case where it prepares by the traditional method is acquired with a salad packed in a container.

[SOLUTION]

In the container which has the sealing chain part material in which a re-blockade is possible, salad material is received, and the seasoning of separate attachment packaging and a spice are appended and it becomes.



【特許請求の範囲】

[CLAIMS]

【請求項 1】

再封鎖可能な封鎖部材を有する
 容器内にサラダ素材を収容し、
 別添包装のドレッシング類を添
 付した容器入りサラダ。

[CLAIM 1]

The salad packed in a container which received
 the salad material and appended the dressings
 of separate attachment packaging in the
 container which has the sealing chain part
 material in which a re-blockade is possible.

【請求項 2】

請求項 1 において、容器内に振り混ぜるために十分な空間を有することを特徴とする容器入りサラダ。

【請求項 3】

請求項 1 において、再封鎖後に容器本体および封鎖部材との関係が気密に保持される状態を保ち得ることを特徴とする容器入りサラダ。

【請求項 4】

請求項 1 において、再封鎖後に容器本体および封鎖部材との結合が振り混ぜ操作によって、容易には脱離しない状態を保ち得ることを特徴とする容器入りサラダ。

【請求項 5】

請求項 1 において、液体のドレッシング原料と固体のドレッシング原料を別包装し、容器内での振り混ぜ操作により、ドレッシングとなる別包装品をドレッシング類として用いることを特徴とする容器入りサラダ。

【発明の詳細な説明】**【 0 0 0 1 】****【発明の属する技術分野】**

本発明は容器入りサラダ、さらに詳しくはサラダ素材およびドレッシング類を収容した容器を容器ごと、振り混ぜる〔以下、トス (Toss) すると云う〕こと

[CLAIM 2]

A salad packed in a container, in which in Claim 1, in order to shake in a container, it has sufficient space.

[CLAIM 3]

A salad packed in a container, in which in Claim 1, the state where the relationship with the main body of a container and a sealing chain part material is airtightly held after a re-blockade can be maintained.

[CLAIM 4]

A salad packed in a container, in which in Claim 1, the state where a bonding with the main body of a container and a sealing chain part material does not desorb easily by shaking operation after a re-blockade can be maintained.

[CLAIM 5]

A salad packed in a container, in which in Claim 1, the dressing raw material of a liquid and a solid dressing raw material are separately packaged.

By shaking operation inside a container, separately packaging goods used as a dressing are used as dressings.

[DETAILED DESCRIPTION OF INVENTION]**[0001]****[TECHNICAL FIELD]**

This invention relates to a salad packed in a container. It is related with the salad packed in a container with which the receptacle which accommodated a salad raw material and dressings can be shaken wholly (it is said hereafter as to do toss) is specifically made.

が出来る容器入りサラダに関するものである。

【0002】

食生活の簡便化、包装食品大量流通化の進行する中で、各種の容器入りサラダが、コンビニエンス・ストアやファーストフード・ショップの店頭に並んでおり、特に若年層の消費者に人気のある商品として、購入されている。

【0003】

【従来の技術】

これらの容器入りサラダは、いずれも喫食直前に、容器に収容してあるサラダ素材に、添付してある別添包装のドレッシングをサラダ素材の上部から振りかけ、必要により適宜混和して、喫食する形式のものである。

【0004】

その際、振りかけたドレッシングがサラダ素材に均一に分布しない、あるいはサラダ素材の間隙を縫って急速に底部に流下し底部に滞留することにより味に濃淡を生じたり、全くドレッシングのないままサラダを食べる部分を生じてしまうと云う不都合がある。ドレッシングを均一に分布せしめるためには攪拌する必要があるが、容器入りサラダの場合、攪拌に十分なスペースが容器にない場合が多く、サラダ素材を強制的に攪拌すると、サラダ素材の組織を破壊しサラダ特有の好ましい食感を損

[0002]

The various salad packed in a container is located in a line at the shop front of a convenience store * store or a fast food * shop in the simplification of eating habits and packaging foodstuffs extensive distribution-ization advancing.

Especially youth's consumer purchases as existing popular goods.

[0003]

[PRIOR ART]

These salad packed in a containers are as follows.

The dressing of the separate attachment packaging appended is sprinkled over the salad raw material accommodated in the receptacle from the upper part of a salad raw material just before eating, a mixing is performed suitably if necessary, and all are eaten.

[0004]

The sprinkled dressing is not uniformly distributed over a salad raw material in that case. Or a concentration difference is produced in a taste by performing flow down to a lower part quickly in the space of a salad raw material, and piling up in a lower part.

Moreover, there is a problem of producing the part which does not completely have a dressing.

In order to distribute a dressing uniformly, it needs to stir.

However, if in the case of a salad packed in a container there is no sufficient space for stirring in a receptacle in many cases and it stirs a salad raw material forcedly, the tissue of a salad raw material will be destroyed and desirable eating texture peculiar to a salad will be impaired. Moreover, in case it stirs, a salad raw material and a dressing jump out of a

なう、また、攪拌する際にサラダ素材、ドレッシングが容器の外に飛び出し、攪拌を効果的に行い得ない、衣服等を汚す、食卓上に散乱するなどの問題がある。

【0005】

これらの問題を回避する一法として、ドレッシングを収容する容器を本体容器の底面に本体容器と一体に成型した容器に、サラダ素材およびドレッシングを収容し、喫食直前に容器ごと倒立し振った後、正位置に復し、本体容器上面の蓋を取り除いて喫食するという考案（実公平2-37735号明細書）がある。

【0006】

上記の考案にあつては、ドレッシングを自動的にサラダ素材と混和することは可能であっても、ドレッシングをサラダ素材の表面に均一に、まんべんなく分布せしめることは困難である。また、容器底面にドレッシング収容容器を一体成型するため、容器のコストが嵩み、包装工程も複雑となる。加えて流通、輸送中に容器の倒立するような場合、ドレッシングがその段階でサラダ素材と混和し、喫食時におけるサラダの食感を損なうおそれもある。

【0007】

本来、サラダは喫食直前にサラダ素材と調味料、香辛料等から成るドレッシングが均一に混和

receptacle.

It cannot stir effectively. There is a problem of soiling clothes etc., being scattered on a table.

[0005]

It uses as one method which avoids these problems, and there are the following methods. A salad raw material and a dressing are accommodated in the receptacle which cast integrally the receptacle which accommodates a dressing, with the body receptacle on the base of a body receptacle.

After inverting a handstand every receptacle and shaking just before eating, it is restored to a normal position.

The lid on the top of a body receptacle is removed and eaten. There is an above-mentioned design (Jpn. Utility Patent Pub. No. 2- description of No. 37735).

[0006]

Even when it is possible to perform the mixing of the dressing to a salad raw material automatically in an above-mentioned design, it is difficult to distribute a dressing over the surface of a salad raw material uniformly.

Moreover, in order to carry out unit forming of the dressing accommodating container to a container base, the cost of a container increases.

The packaging process also becomes complicated.

In addition when a container inverts a handstand during a distribution and transportation, a dressing carries out a mixing to a salad material in the step, and there is also a possibility that the eating texture of the salad at the time of eating may be impaired.

[0007]

When a large-sized salad * spoon and a salad * fork are used in large-sized receptacles, such as a salad * ball, and a salad raw material is

される様に、サラダ・ボウルなどの大形の容器内で大形のサラダ・スプーンおよびサラダ・フォークを使用して、サラダ素材を手際良くトスしたときに、最も良い状態のものが取得されるものであるが、上記の考案にあつては、トスする発想は認められず、当然、トスの効果は発生しない。

【0008】

【発明が解決しようとする課題】

本発明にあつては、伝統的な手法に従い、サラダ・ボウルなどの大形の容器内で大形のサラダ・スプーンおよびサラダ・フォークを使用して、サラダ素材とドレッシングが均一に混和される様に手際良くトスして調製した場合と同様の高品質のサラダを、簡便な操作により容器入りサラダで再現、調製することを課題とする。

【0009】

【課題を解決するための手段】

本発明者らは、上記の課題を解決すべく鋭意検討を行った結果、以下に示す知見を得た。

【0010】

(1) 現在、市販の容器入りサラダは、容器一杯にサラダ素材を充填してある状態が一般であるが、この状態でトスすることは不可能である。

tossed with sufficient performance so that the mixing of the dressing which consists of a salad raw material, a seasoning, a spice, etc. just before eating may originally be performed uniformly, the best state is acquired. However, in an above-mentioned design, the way of thinking to toss is not approved and, naturally, the effect of toss is not generated.

[0008]

[PROBLEM ADDRESSED]

It is a subject to perform reproduction and manufacture of the similar salad of a high quality as the case where tossed with sufficient performance and it prepares according to the traditional procedure so that the mixing of a salad raw material and the dressing may be uniformly performed in large-sized receptacles, such as a salad * ball, using a large-sized salad * spoon and a salad * fork, with a salad packed in a container by simple operation in this invention.

[0009]

[SOLUTION OF THE INVENTION]

The present inventors inquired zealously that an above-mentioned subject should be solved.

As a result, the findings shown below were obtained.

[0010]

(1) The commercially available salad packed in a container has currently the general state where it is filled with the salad material to the limit of a container.

However, tossing in this state is impossible.

【0011】

(2) 容器に十分な余地を残し、サラダ素材を充填した容器入りサラダは、該容器入りサラダの流通過程で、サラダ素材相互の衝突、摩擦が生じ、サラダ素材の組織を損ねる結果、サラダの食感を劣化させる。

【0012】

(3) 容器に十分な余地のある容器入りサラダは、消費者に「嵩上げ商品」、「過剰包装」の印象を与える。また、かかる印象を与える商品は、コンビニエンス・ストアやファーストフード・ショップなどの量販店で取り扱わない。

【0013】

(4) 手際良くトスして製造したと同様の品質のサラダを容器入りサラダで再現するためには、上記の相矛盾する問題を解決しなければならない。

【0014】

本発明は、これらの知見に基づき、相矛盾する問題を解決して完成されたものである。

【0015】

すなわち、請求項1に記載の第1発明は、再封鎖可能な封鎖部材を有する容器内にサラダ素材を収容し、別添包装のドレッシング類を添付した容器入りサラダである。

【0016】

[0011]

(2) The salad packed in a container which left sufficient room for a receptacle and was filled with the salad raw material is the distribution process of this salad packed in a container, and the impact and the friction between salad raw materials is generated.

The tissue of a salad material is spoiled.

As a result, eating texture of a salad is degraded.

[0012]

(3) The salad packed in a container with sufficient room for a container imparts to a consumer the impression of "height-raising goods" and "excess packaging".

Moreover, the goods which impart such an impression are not dealt with in mass-marketing stores, such as a convenience store * store and a fast food * shop.

[0013]

(4) In order to reproduce the salad of quality similar with having tossed with sufficient performance and having manufactured with a salad packed in a container, above-mentioned the problem which is mutually contradictory must be solved.

[0014]

Based on these findings, this invention solves the problem which is mutually contradictory, and is perfected.

[0015]

That is, a first invention described in Claim 1 is the salad packed in a container which received the salad material and appended the dressings of separate attachment packaging in the container which has the sealing chain part material in which a re-blockade is possible.

[0016]

Moreover, in a first invention, a second

また、請求項2に記載の第2発明は、第1発明において、容器内に振り混ぜる（トスする）ために十分な空間を有することを特徴とする容器入りサラダである。

【0017】

請求項3に記載の第3発明は、第1発明において、再封鎖後に容器本体および封鎖部材との関係が気密に保持される状態を保ち得ることを特徴とする容器入りサラダである。

【0018】

請求項4に記載の第4発明は、第1発明において、再封鎖後に容器本体および封鎖部材との結合が振り混ぜ操作（トス操作）によって、容易には脱離しない状態を保ち得ることを特徴とする容器入りサラダである。

【0019】

請求項5に記載の第5発明は、第1発明において、液体のドレッシング原料と固体のドレッシング原料を別包装し、容器内での振り混ぜ操作（トス操作）により、ドレッシングとなる別包装品をドレッシング類として用いることを特徴とする容器入りサラダである。

【0020】

【発明の実施の形態】

本発明において、対象とするサラダの種類には特に限定は無い。すなわち、通常の洋風の他

invention described in Claim 2 has sufficient space, in order to shake in a container (it tosses).

It is the salad packed in a container characterized by the above-mentioned.

[0017]

3rd invention described in Claim 3 can maintain the state where the relationship with the main body of a container and a sealing chain part material is airtightly held after a re-blockade, in a first invention.

It is the salad packed in a container characterized by the above-mentioned.

[0018]

The 4th invention described in Claim 4 can maintain the state where a bonding with the main body of a container and a sealing chain part material does not desorb easily by shaking operation (toss operation) after a re-blockade, in a first invention.

It is the salad packed in a container characterized by the above-mentioned.

[0019]

In the 5th invention of a publication, the dressing raw material of a liquid and a solid dressing raw material are independently packaged in a first invention to Claim 5.

By shaking operation (toss operation) in a receptacle, separately packaging goods which become a dressing are used as dressings.

It is the salad packed in a container characterized by the above-mentioned.

[0020]

[Embodiment]

There is in particular no limitation in the type of salad made objective in this invention.

That is, various salad packed in a containers, such as a Japanese style and a Chinese style,

に、和風、中華風など各種の容器入りサラダを発明の対象とする。

【0021】

したがって、サラダ素材としては割碎した各種の生鮮野菜、例えば 細切したキャベツ、レタス、ニンジン、ピーマン、キュウリ、輪切にしたトマト、スタッフド・オリーブ、薄切りにしたマッシュルーム、煮熟または半煮熟した野菜、例えばマッシュしたジャガイモ、片状に切断し半煮熟したカボチャ、輪切にしたオクラ、茹でたコーン粒、水戻した海藻、例えばワカメ、キリンサイ、煮熟した豆類、例えば さやえんどう、まめもやし、りよくとう・もやし、煮熟した各種パスタ類、例えば茹でたマカロニ、茹でたスパゲッティ、茹でたビーフン、茹でた春雨、各種魚介類、例えば茹でたイカ肉、鮭肉、スモークド・サーモン、ツナ肉、アサリ肉、ハマグリ肉、生鮮鮭肉、イクラ、キャビア、アンチョビー、明太子、雲丹、かばやきウナギ、かばやきアナゴ、各種食肉加工品、例えば ハム、ベーコン、ソーセージ、チョリソ、潤腸、火腿、棒々鶏、各種水産練製品、例えば 蒲鉾、薩摩揚げ、伊達巻き等の種々の素材が使用される。

【0022】

ドレッシング類としては、乳化タイプの各種のドレッシング、マヨネーズ・ドレッシング、油および酢が二層を形成し、ある

are made to be objective of this invention other than usual Western style.

【0021】

Therefore, as a salad raw material, it is as follows. The crushed various fresh vegetable, for example, cabbage cut thinly, lettuce, a carrot, a green pepper, a cucumber, the tomato cut into the round slice, a stuffed * olive, the mushroom of a thin slice, boiling or the half-boiled vegetable, for example, mashed potato, the pumpkin cut and half-boiled to the piece-shape, the okra of the round slice, the boiled cone grain, the dried sea weed soaked in water, for example, wakame seaweeds, Eucheuma muricatum, Beans which were boiled, for example, peas, soybean sprouts, and mung bean * sprouts, the boiled various pasta, for example, boiled macaroni, the boiled spaghetti, the boiled rice vermicelli, the boiled strach noodle, various fish-and-shellfish, for example, boiled squid meat, the salmon meat, a smoked salmon, tuna meat, short-necked clam meat, hard clam meat, fresh horse mackerel meat, salmon caviar, caviar, an anchovy, Alaska pollack roe seasoned with redpepper, a sea urchin, spitchcock eel, spitchcock sea eel, Various meat processing goods, for example, ham, bacon, a sausage, the chorizo, the zyuntyo, Huatey (Chinese ham), banbanji (Chinese chicken salad), Various raw materials, such as various fishery paste product, for example, boiled fish paste, the Satsuma deep fry, and a Date roll, are used.

【0022】

The following is mentioned as dressings.

Emulsification type various dressing, a mayonnaise * dressing, the separation * type dressing which oil and vinegar form a bilayer or forms triple layer in the middle on both sides of

いは中間に乳化層を挟んで三層を形成するセパレート・タイプのドレッシング、油を含まないノン・オイル・タイプのドレッシング等が挙げられる。

【0023】

また、ドレッシング素材、例えば食用油、食酢、香味油、醤油、食塩、香辛料等を別々に用意し、容器入りサラダの喫食直前、ドレッシング素材を調合してドレッシングを調製して使用してもよい。

【0024】

この場合、香辛料等の固体原料を液体原料（油、酢等で、この中に、食塩、砂糖、アミノ酸等を、予め、溶解させておいてもよい）と別に包装して置く。あるいは同一の包材内で隔壁により仕切って置いてもよい。要するに、サラダを調製する直前まで、両種の原料が非接触状態にあればよい。両種の原料を非接触状態に保つことにより、香辛料の風味劣化が抑制され、新鮮な風味のドレッシングを取得することが出来る。また、液体原料について、油と酢を別包装することも可能である。

【0025】

上記の内、サラダ素材は容器の本体部分に収容される。

【0026】

別添包装は小袋状のバッグ包装でも、小ビーカー状のポーション包装でもよい。一般に、ポーション包装の方が調味料、調味

an emulsification layer, the non-* oil * type dressing which does not contain oil is mentioned.

[0023]

Moreover, a dressing material, for example, edible oil, a vinegar, flavour oil, soy sauce, salt, a spice, etc. are prepared separately, and just before eating of a salad packed in a container, a dressing material may be prepared and a dressing may be prepared and used.

[0024]

In this case, solid raw materials, such as a spice, are packaged apart from a liquid raw material (salt, sugar, an amino acid, etc. may be made (dissolve previously in this from oil, vinegar, etc.)), and are put.

Or within an identical package, it may divide by the partition and it may put.

In short, until just before it prepares a salad, there should just be a raw material of both seeds in the non-contact state.

Flavour degradation of a spice is inhibited by maintaining the raw material of both seeds at a non-contact state.

The dressing of fresh flavour is acquirable.

Moreover, it is also possible to separately package oil and vinegar about the liquid raw material.

[0025]

Among above, salad raw material is accommodated in a part of the main-body part of a receptacle.

[0026]

Pocket-like bag packaging or portion packaging of the shape of a small beaker is sufficient as separate attachment packaging.

Generally, as for portion packaging, it is

料素材または香辛料が取り出し易い。また、ポーション包装の方が高級感を伴うことが多い。いずれを採用するかは、包装工程、包装コストを勘案して決定される。

【0027】

なお、別添包装品はサラダ調製時に形成さるべきトスするために十分な空間用に準備されている再封鎖可能な封鎖部材、例えば蓋材、の内側に収容して置く。別添包装品を容器本体と同一の外包装内に収容し包装するときは、容器本体と別添包装品がバラバラにならず、また、容器全体としての空間利用の効率化のためにも有効である。さらに流通過程でサラダ素材と別添包装品を直接に接触させないためにも有効である。

【0028】

本発明にあつては、容器内でサラダ素材、ドレッシング類を混合後、かなり激しい動作でトスするが、その際に容器内よりドレッシング等の内容物が、噴出、滲出しないように、再封鎖後に容器本体および封鎖部材との関係が気密に保持される状態を保ち得ること、あるいは再封鎖後に容器本体および封鎖部材との結合が容易には脱離しない状態を保ち得ることが必要である。また、トスする際、容器内には、トスするために十分な空間が形成され、確保されている

easier to take out a seasoning, a seasoning raw material, or a spice.

Portion packaging is accompanied by the high-class feeling more, often.

Which are adopted is determined from the packaging process and the packaging cost.

[0027]

In addition, in order to toss so that it may form at the time of salad manufacture, as for separate attachment packaging goods, it is good to accommodate and put inside the sealing chain part material which is provided for sufficient space and in which a re-blockade is possible, for example, cover material.

When separate attachment packaging goods are accommodated in the body of a receptacle, and similar outside packaging and are packaged, the body of a receptacle and separate attachment packaging goods do not become pieces. It is effective also because of the increase in efficiency of the space utilization overall of a receptacle.

Furthermore it is effective, in order not to make contact a salad raw material and separate attachment packaging goods directly in a distribution process.

[0028]

In this invention, it tosses in a quite intense operation after mixing a salad raw material and dressings within a receptacle.

However, it is required to be able to maintain the state where the relationship with the body of a receptacle and a sealing chain part material is held airtightly after the re-blockade so that content, such as a dressing, may not eject and exude from the inside of a receptacle in that case. Or it is required to be able to maintain the state where a bonding with the body of a receptacle and a sealing chain part material does not desorb easily after the re-blockade.

Moreover, in case it tosses, sufficient space for tossing is formed in a receptacle, and being secured is desirable.

ことが望ましい。

【0029】

なお、容器本体および封鎖部材の材質には特に限定はないが、適度の剛性を有する透明あるいは半透明のプラスチックが適当である。

【0030】

また、サラダ調製時迄、サラダ素材は容器本体内で移動することなく充填されていることが望ましいので、容器本体の開口部をパラコート・シールしておく、封鎖部材の外側部分（サラダ調製時には容器全体の頂部となる）を容器本体の内側に嵌合しておく等の工夫を要する。

【0031】

以下、実施例により本発明を説明する。本実施例は本発明の技術範囲を限定するものではない。また、使用する容器の構造上の特性を限定するものではない。

【0032】**【実施例】**

実施例1：容器入り洋風サラダの調製例

透明なプラスチック製300ml容のテーパ付き容器に細切りにしたキャベツ、キュウリ、レタスを容器の開口面迄、一杯に充填した。開口面をポリ塩化ビニリデン共重合体フィルム被覆材で封鎖した。封鎖面上に、開口部をアルミニウム・ホイル

[0029]

In addition, there is in particular no limitation in the material of the main body of a container, and a sealing chain part material.

However, the transparent or semi-transparent plastics which have moderate rigidity are suitable.

[0030]

Moreover, a salad material does not move within the main body of a container till salad preparation.

Since filling is desirable, the outer side part (at the time of salad manufacture, it becomes the top part of the whole receptacle) of the sealing chain part material which performs paraquat * seal of the opening of the body of a receptacle is fitted inside the body of a receptacle. The device of above etc. is required.

[0031]

Hereafter, an Example explains this invention.

This Example does not limit the technical range of this invention.

Moreover, the property on the structure of the container to use is not limited.

[0032]**[Example]**

Example 1: The preparation example of a container Western style salad

The container with the taper of 300 ml of transparent plastics manufacturing was filled with the cabbage made into thin cutoff, a cucumber, and lettuce to the limit to the opening surface of a container.

The opening surface was blocked by the polyvinylidene chloride copolymer film covering material.

It put each the portion of the shape of a 30 ml beaker filled with the French * dressing which

でシールしたフレンチ・ドレッシングを充填した30mL容のビーカー状のポーションおよび内部底面を軽く覆う量のカイエン・ペッパーを収容した同形のポーションを各1個置いた。その上をテーパー付き容器の開口面に嵌着し、2個のポーションを収容するに足る突出空間を有する透明なプラスチック製の蓋材で被覆した。なお、テーパー付き容器開口面の外周部と蓋材開口面の内周部とは、水平面で回転することにより相互に密接に嵌着可能な構造を有している。

【0033】

テーパー付き容器の開口面を剥離し、内容の野菜の上に、ポーション内のフレンチ・ドレッシングおよびカイエン・ペッパーを全量注ぎ出した。次いで蓋材を、容器本体の開口部の位置で水平面で回転することにより、容器本体に密接に嵌着した。容器全体を両手で持ち、約2分間、やや、激しくトスした。

【0034】

トス後、直ちに野菜表面へのドレッシングの付着状態を目視により観察した後、試食しサラダの食感を評価した。ドレッシングは野菜表面に均一に分布、付着しており、トスにより調製したサラダ特有の好ましい食感を有していることを確認した。

【0035】

図1に実施例1の容器入り洋風サラダの状態を示す概念図を示

seals the opening with the aluminium * foil, and portion of an isomorphism which accommodated the sea salt * pepper of the quantity which covers an internal base lightly on the blockade surface.

Its top was coated by the cover material of transparent plastics manufacturing which has the projection space which is sufficient for inserting to the opening surface of the receptacle with a taper, and accommodating two portions.

In addition, the periphery of the receptacle opening surface with a taper and the internal circumference part of a cover material opening surface have an insertable structure mutually closely by rotating on the horizontal surface.

[0033]

The opening surface of the container with a taper is peeled.

On the vegetable of the content, the whole quantity of the French * dressing in a portion and sea salt * pepper was poured out.

Subsequently the cover material was closely inserted on the main body of a container by rotating by the horizontal surface by the position of the opening of the main body of a container.

It had the whole container with both hands, and it tossed a little vigorously for about 2 minutes.

[0034]

After observing immediately the adherence state of the dressing on the surface of a vegetable by visual-observation, after toss, it tried and eating texture of a salad was evaluated.

The dressing has distributed and adhered to the vegetable surface uniformly.

It confirmed having the preferable eating texture peculiar to a salad prepared by toss.

[0035]

The conceptual diagram showing the state of the container Western style salad of Example 1

す。(a)は調製前の容器入りサラダの状態を示す。(b)はトス直前の容器入りサラダの状態を示す。図中、1はテーパ付き容器、すなわち、容器本体、2は蓋材、すなわち、トスするために十分な空間を形成可能且つ再封鎖可能な封鎖部材、3aはフレンチ・ドレッシングを収容したポーション、すなわち、別添包装のドレッシング、3bはカイエン・ペッパーを収容した他のポーション、すなわち、別添包装の香辛料、4は容器本体の開口部を覆うパラ・シール、5は切った野菜、すなわち、サラダ素材。

in Figure 1 is shown.

(a) shows the state of the salad packed in a container before preparation.

(b) shows the state of the salad packed in a container immediately before toss.

1 is the receptacle with a taper, i.e., body of a receptacle, in the figure. 2 is a cover material, i.e., sealing chain part material in which it is possible to form space sufficient in order to toss, and the re-blockade is possible. 3a are the dressings of the portion which accommodated the French * dressing, i.e., separate attachment packaging. 3b is the spice of the other portion which accommodated sea salt * pepper, i.e., separate attachment packaging. 4 is the para * seal which covers the opening of the body of a receptacle, and 5 is the cut vegetable, i.e., salad raw material.

【0036】

実施例2：容器入り中華風サラダの調製例

透明なプラスチック製300mL容のテーパ付き容器に細切りにしたハクサイ、キュウリ、レタスおよび予め茹でて約3cm長に切っているビーフンを容器の約2/3容迄、充填した。開口面に2個のポーションを収容するに足る突出空間を有する透明なプラスチック製の蓋材を内接嵌合した。該蓋材により形成される上向き凹面を有する空間に、開口部をアルミニウム・ホイルでシールした加熱済胡麻油および少量の砂糖で甘味を付した等量の中華黒酢を充填した30mL容のビーカー状のポーションおよび摺り潰した生姜、少量の摺り潰した大蒜、しょう興酒、豆板醤および切り白胡麻からなる調合調味料を容器内4分の1量迄収容した同形のポー

【0036】

Example 2: The preparation example of the salad of the container Chinese style

The container with the taper of 300 ml of transparent plastics manufacturing was filled with the Chinese cabbage made into thin cutoff, a cucumber, lettuce, and the rice vermicelli which are boiled previously and cut to about 3 cm length, to about 2/3 volume of a container.

The inscribed fitting of the cover material of transparent plastics manufacturing which has the projection space which is sufficient for receiving two portions in an opening surface was carried out.

The following was accommodated in the space which has the upward concave surface formed by this cover material. And it accommodated each one portion of the shape of a 30 ml beaker filled with the equivalent Chinese black vinegar which attached sweet taste with the heating settled sesame oil which performed the seal of the opening with the aluminium * foil, and a small amount of sugar, and portion of an isomorphism which accommodated in the receptacle the preparation seasoning which consists of the ginger rubbed and crushed, a small amount of

ションを各 1 個收容した。さらに、これら 2 個のポーションを收容する上向き凹面を有する蓋材の開口部をアルミニウム・ホイルでシールした。なお、テーパ付き容器開口面の外周部と蓋材開口面の内周部とは、相互に密接に嵌着可能な構造を有している。

【0037】

本体容器に内接嵌合している蓋材を本体容器からとりだした。本体容器内の野菜の上に、ポーション内の胡麻油・黒酢ドレッシングおよび生姜などの調味・香料を全量注ぎ出した。次いで蓋材を当初の位置から上下反対の位置に置き、容器本体に嵌着した。容器全体を両手で持ち、約 2 分間、やや、激しくトスした。

【0038】

トス後、直ちに野菜表面へのドレッシングの付着状態を目視により観察した後、試食しサラダの食感を評価した。ドレッシングは野菜表面に均一に分布、付着しており、トスにより調製したサラダ特有の好ましい食感を有していることを確認した。

【0039】

図 2 に実施例 2 の容器入り中華風サラダの状態を示す概念図を示す。(a) は調製前の容器入りサラダの状態を示す。(b) はトス直前の容器入りサラダの

garlic printed and crushed, the Shaoxing, To-ban-chang(Chinese seasoning), and a cut off white sesame seed, to a quarter quantity.

Furthermore, the seal of the opening of the cover material which has the upward concavity which receives these two portions was carried out with the aluminium * foil.

In addition, the periphery of the receptacle opening surface with a taper and the internal circumference part of a cover material opening surface have an insertable structure mutually closely.

[0037]

The cover material which is carrying out inscribed fitting was taken out from the main body container in the main body container.

On the vegetable in a body receptacle, the whole quantity of seasoning * flavourings, such as the sesame oil * black vinegar dressing in a portion and the ginger, was poured out.

Subsequently a cover material is put on the position of the vertical contrary from an original position.

It inserted on the main body of a container.

It had the whole container with both hands, and it tossed a little vigorously for about 2 minutes.

[0038]

After observing immediately the adherence state of the dressing on the surface of a vegetable by visual-observation, after toss, it tried and eating texture of a salad was evaluated.

The dressing has distributed and adhered to the vegetable surface uniformly.

It confirmed having the preferable eating texture peculiar to a salad prepared by toss.

[0039]

The conceptual diagram showing the state of the salad of the container Chinese style of Example 2 in Figure 2 is shown.

(a) shows the state of the salad packed in a container before preparation.

(b) shows the state of the salad packed in a

状態を示す。図中、1はテーパ付き容器、すなわち、容器本体、2は蓋材、すなわち、トスするために充分な空間を形成可能且つ再封鎖可能な封鎖部材、3aは胡麻油・黒酢ドレッシングを収容したポーション、すなわち、別添包装の液体ドレッシング原料、3bは生姜などのドレッシング原料を収容したポーション、すなわち、他の別添包装の固体ドレッシング原料、4は本体容器に内接嵌合している蓋材の開口部を覆うアルミニウム・ホイルによるパラ・シール、5は切った野菜など、すなわち、サラダ素材。

【0040】

【発明の効果】

以上に説明した通り、本発明の容器入りサラダでは、トスする（振り混ぜる）ために再封鎖可能な封鎖部材を有する容器内にサラダ素材を収容し、添付した別添包装のドレッシング類をサラダ素材に添加後、サラダ容器ごとトスすることができるので、伝統的手法により大型のサラダ・ボウル内で調製したサラダと同等の食感を有し、サラダ素材に均一に調味料が分布している高品質のサラダを簡便に取得することが出来ると云う効果がある。また、本発明の容器入りサラダには無駄な嵩高感を伴うこともない。

【図面の簡単な説明】

container immediately before toss.

1 is the receptacle with a taper, i.e., body of a receptacle, in the figure. 2 is a cover material, i.e., sealing chain part material in which the re-blockade is possible and it is possible to form space sufficient in order to toss. 3a is the portion which accommodated the sesame oil * black vinegar dressing, i.e., liquid dressing raw material of separate attachment packaging. 3b is the portion which accommodated dressing raw materials, such as the ginger, i.e., the solid dressing raw material of the other separate attachment packaging. 4 is a para * seal by the aluminium * foil which covers the opening of the cover material which is performing inscribed fitting at the body receptacle. 5 is a salads material, such as the cut vegetable.

【0040】

【EFFECT OF THE INVENTION】

In order to toss (it shakes), with the salad packed in a container of this invention, a salad material is accommodated in the container which has the sealing chain part material in which a re-blockade is possible, as it explained above.

After adding the dressings of the appended separate attachment packaging for a salad material, since it can toss every salad container, it has eating texture equivalent to the salad prepared within the salad * ball of large-size by the traditional procedure.

The salad of a high quality with which a seasoning is uniformly distributed over a salad raw material is easily acquirable.

Moreover, the useless feeling of a bulky is not followed on the salad packed in a container of this invention.

【BRIEF EXPLANATION OF DRAWINGS】

【図 1】

発明の態様（実施例 1）を示す概念図である。

[FIGURE 1]

It is the conceptual diagram showing the aspect (Example 1) of invention.

【図 2】

発明の他の態様（実施例 2）を示す概念図である。

[FIGURE 2]

It is the conceptual diagram showing the other aspect (Example 2) of invention.

【符号の説明】

1 は容器本体。2 はトスするために十分な空間を形成する再封鎖可能な封鎖部材、例えば蓋材。3（3 a, 3 b）は別添包装のドレッシング、香辛料。4 は容器本体または蓋材の開口部をシールするパラ・シール。5 はサラダ素材。

[EXPLANATION OF DRAWING]

1 is a main body of a container.

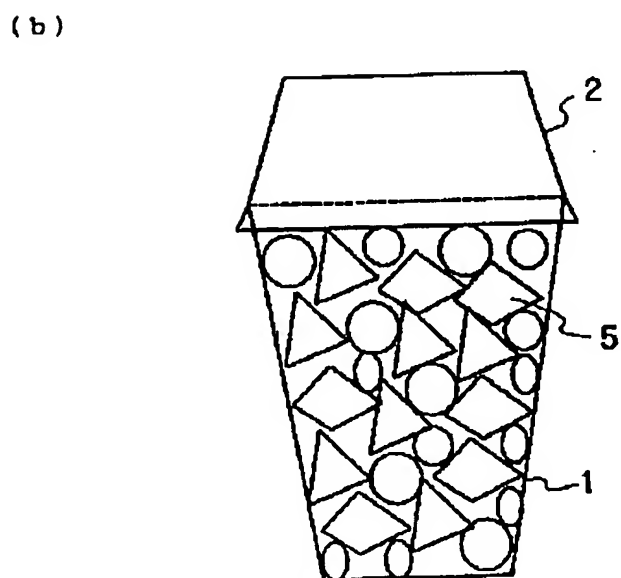
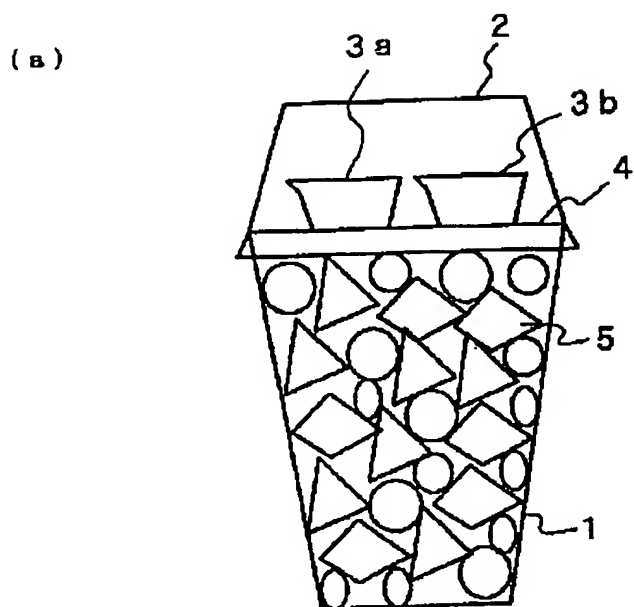
2 is the sealing chain part material which forms space sufficient in order to toss and in which a re-blockade is possible, for example, cover material.

3 (3a, 3b) is the dressing of separate attachment packaging, and a spice.

4 is a para * seal which carries out the seal of the main body of a container, or the opening of a cover material.

5 is a salad material.

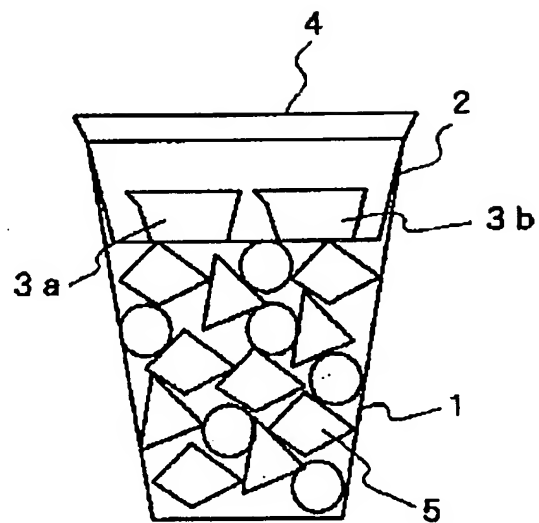
【図 1】**[FIGURE 1]**



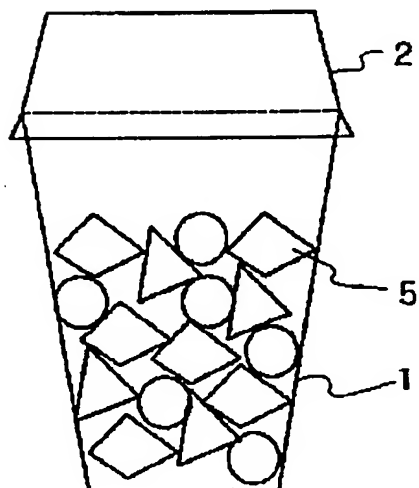
【図 2】

[FIGURE 2]

(a)



(b)



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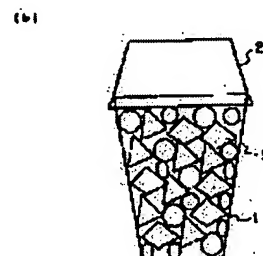
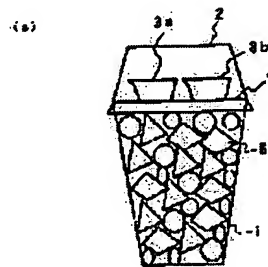
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(54) SALAD PACKED IN CONTAINER

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain the subject salad capable of preparing a salad dish with salad stocks homogeneously admixed with dressings in a simple operation, by putting salad stocks into a container with a resealable sealing member and then being accompanied by separately packed dressings.

SOLUTION: First, salad stocks 5 are put into a tapered container 1, a dressing-held portion 3a and a spice-held portion 3b are put on a closure material 2, and a space enough to make a toss with the closure material 2 is afforded. After peeling a paraseal 4 off the closure material 2, the whole contents of the portions 3a, 3b are poured out onto the salad stocks 5 followed by firmly fitting the container with the closure material 2 and then making a somewhat vigorous toss of the whole container.



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